

Take A Sneak Peek At The Dishes Our Chefs Are Working On For The Winter Menu

Small Plates

- Chicken, Ham Hock & Baby Leek Terrine ♦♦ Toasted Chestnut,
Mustard Dressing
- Pork Belly Skewer ♦♦ Rum Roasted Pineapple Salsa, Adobo Sauce
- Crab Bao Bun ♦♦ Crispy Chilli, Furikake
- Cauliflower & Gruyère Dauphines ♦♦ 'French Onion', Tarragon Emulsion | v
- Poutine ♦♦ Crispy Duck Fat Potatoes, Cheese Curds, Red Wine Jus
- Salt-Baked Celeriac ♦♦ Pickled Grape, Candied Walnut, Apple Oil | vg

Large Plates

- Coffee & Ancho Glazed Short Rib ♦♦ Charred Radicchio, Smoked Corn Purée,
Crispy Onion
- Half Roast Spring Chicken ♦♦ Aji Amarillo Sauce, Torched Romano,
Chicken Skin & Paprika Butter
- Confit Duck Leg Ragù ♦♦ Pappardelle, Duck Crackling Crumb
- Roast Pork Belly ♦♦ Caramelised Onion Puree, Charcuterie Sauce,
Puffed Pork Rind, Baby Root Vegetables
- St. Austell Mussels ♦♦ Sriracha Butter Sauce, Cristal Bread
- Market Fish | Market Steak
- Glazed Baby Aubergines ♦♦ Massaman Sauce, Curry Oil, Chilli Crisp | vg

Desserts

- Pumpkin Spiced Creme Brûlée ♦♦ Cardamon Chantilly,
Pecan Tuille | v
- Chocolate Mousse ♦♦ Candied Blood Orange, Cranberry Sorbet,
Clementine Gel | v
- 'The Brew Project' Affogato ♦♦ Espresso, Homemade Ice Cream,
Biscotti | v
- Selection Of Homemade Ice Creams & Sorbets

Dishes/Ingredients Subject To Change